

# How Can NSF Support You and Your Food Business?



NSF has pioneered food safety for 80 years. Our people are experts in their field and passionate about what they do – helping businesses to grow and improve.

We can support your food business in lots of ways – whether your focus is food safety, improving consistency or raising standards. We have offices and expertise the world over, so wherever you do business, we're here for you. Talk to us about how we can help with:

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- **Compliance Visits**

Our auditors understand your world and will work with you as you embed best practice.

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- **Training**

For you and your teams, training on a wide range of topics including the basics of food safety, HACCP, allergen management, BRCGS – on-site or in virtual classrooms.

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- **Risk Assessments**

Helping you and your management team to understand and manage risk – from strategy and planning to crisis management.

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- **Supply Chain Assurance**

Ensure your ingredients and components meet your high standards and stay ahead of upcoming regulatory changes or disruptions so you and your suppliers are ready.

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- **Gap Assessments**

Helping you to understand where you are now – and what needs to be done to achieve your goals.

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- **Food Label Regulatory Changes**

As regulations change or supply chain disruptions require new ingredient sourcing, our technical experts can ensure you remain compliant.

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- **Food Claim Certification**

Validate your claims and address the needs of the conscious consumer.

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- **Food Equipment Certification**

Certify your food equipment and demonstrate compliance to safety, quality and performance standards.

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- **Food Consulting Services**

Our experts work with you to understand your unique challenges, and make recommendations on how to solve them.



**Find out more about  
our full range of  
solutions at [nsf.org](https://www.nsf.org)**

# How Can NSF Support You and Your Food Business?



Benefit from trusted solutions throughout the supply chain with Certification, Supplier Evaluation, Testing, Auditing and Regulatory Compliance

## Supply Chain Food Safety

Let NSF experts guide you step-by-step to achieve Certification on claims for your food – Organic, non-GMO, Gluten-free, and others

## Food Claims

Drive improvement, reduce risk, manage compliance, scan the horizon, enter new markets, and analyze gaps with specialist advice tailored to your business

## Food Consulting

Achieve compliance to standards with training and assessment on your quality, H&S, environmental, and information security management systems

## Management Systems

Ensure the skills and knowledge of you and your teams are up-to-date with expert food and standards-based training courses. Study in-person or online

## Training

Set your sustainability strategy, external reporting, or decarbonization plan to reduce impact on the environment with expertise from NSF

## Sustainability Solutions

Manage suppliers, compliance and sustainability with NSF's cloud-based software solution. Or, explore virtual audits and training

## Digital Solutions

Ensure food equipment and chemicals support food safety requirements with Reviews, Testing, Certification, and Registration

## Food Equipment & Chemicals

Create and produce safe food with microbiological, chemical, analytical, and sensory testing (e.g. shelf-life, nutrition, packaging, formulations, and residues)

## Food R&D and Product Testing

Help drive service consistency, protect your customers, and safeguard your brand with Food Safety Audits and Reviews from NSF food experts

## Restaurant & Retail Audits